

# RESTAURANT WEEK

## LUNCH MENU

Choose one from each section 22

### **Gazpacho estilo Algeciras**

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

### **Endibias con queso de cabra y naranjas**

Endives, goat cheese, oranges and almonds

### **Ensaladilla rusa\***

The ultimate Spanish tapa: potato salad with imported conserved tuna, carrots, peas and mayonnaise

### **Pimientos del piquillo rellenos de queso\***

Seared piquillo peppers filled with caña de cabra goat cheese

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### **Croquetas de pollo**

Traditional chicken fritters

### **Cebolla asada con queso Valdeón**

Roasted sweet onions, pine nuts and Valdeón blue cheese

### **Patatas bravas\***

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

### **Coliflor salteada con aceitunas y dátiles**

Sautéed cauliflower with dates and olives

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### **Butifarra casera con puré de patatas al aceite de oliva 'Daniel Patrick Moynihan'\***

Mini grilled house-made pork sausage with olive oil mashed potatoes

### **Pollo al ajillo con salsa verde**

Grilled marinated chicken served with parsley purée and garlic sauce

### **Espinacas a la catalana**

Sautéed spinach, pine nuts, raisins and apples

### **Lomo de cerdo con salsa de Valedón**

Grilled pork loin served with roasted sweet onions and a Valdeón blue cheese sauce

## POSTRES

### **Flan al estilo tradicional de mamá Marisa con espuma de crema catalana**

A classic Spanish custard with 'espuma' of Catalan cream and oranges

### **Helados y sorbetes caseros con 'carquiñolis**

Selection of house-made ice cream or sorbets with a traditional Catalan crisp



We require the entire table to participate in the Restaurant Week menu.

\*These items contain or may contain raw or undercooked ingredients

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness